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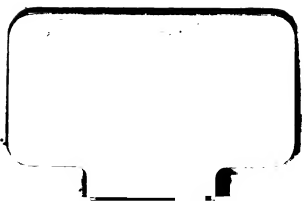
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JFC
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The Art of Candy Making Fully Explained

With 105 Recipes for the Home

CANDIES TO BE WHOLESOME MUST BE FREE FROM POISON-
OUS COLORINGS, PARAFFIN, SHELLAC, AND
DELETERIOUS FILLINGS

Compiled by
MRS. SHERWOOD P. SNYDER



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A WORD TO THE BEGINNER.

The idea that candy making is difficult is prevalent among housewives, and the object of this book is to remove that erroneous impression, and to teach the housewife how to make candies equal in appearance to the confectioner's candies, and as good as the best and most wholesome ingredients will produce.

With this book as a guide, if instructions and recipes are followed, even a child can master the art of candy making, and not one recipe in the book is too difficult for the beginner to attempt.

In dipping bon-bons and chocolates it will require a little practice to acquire speed and to make uniform designs, but one's success at the very beginning is always surprising.

Not every woman will have the tools most practical for candy making, but by the expenditure of a few dollars these can be se-

cured, and the profits saved on candies will soon more than cover the cost.

Making fine candy is one of the most interesting parts of the culinary art, and when a woman once begins making candies she will buy but little, for the home product is usually much superior to the commercial candies. To make ten pounds of candy, for which one ordinarily pays from forty to fifty cents per pound, is not more than one hour's work, and one is always certain of the cleanliness and wholesomeness of the product.

Children have a natural craving for sugar, which should be satisfied to a normal degree, but all factory candies containing deleterious ingredients should be guarded against. Many children have been made sick by unwholesome candy. Candy should be placed on the table and eaten at the end of the meal; to allow children to indulge in it every hour of the day is not conducive to good digestion.

This book gives recipes for a large variety of candies, and with a little study and practice every one of them can be easily made.

If on any occasion a failure should occur, remember that only the work is lost. The

sugar can be re-boiled and converted into a delicious fudge.

We have tried to go into every detail, and if the instructions are given close study—the reason for which we assume this book was purchased—making candies will be a pleasure.

FACTS ABOUT CANDY MAKING.

It is as necessary to apply exactness and science to candy making as to making an automobile. Read instructions carefully before attempting any recipe in this book.

Sugar is treacherous when not correctly handled, hence the necessity of obeying instructions and recipes, but if every detail is observed, even the beginner will experience but few failures, and from twenty-five to one hundred pounds of candy can be made in a single day.

The highest grade candies, for which one ordinarily pays from forty to eighty cents per pound, can be made for from seven to fifteen cents per pound.

Candies made in the home are clean, and are free from unwholesome ingredients, which cannot always be said of factory candies. I would strongly recommend that mothers make the candies used in the home.

The syrups for fondants must never be stirred after the sugar is dissolved when water is used.

Never try to dip chocolates on a rainy, damp day.

It is much easier to make candy in cool weather than in hot weather.

One of the principal secrets of candy making is in boiling the syrup to the right degree.

NECESSARY TOOLS.

No tools except those which women ordinarily have in the kitchen are absolutely necessary, but there are several others which can be used to great advantage and which will assist in making a large amount of candy in a very short time. We will name the several tools and explain their usefulness.

Kettles.

It is always advisable to have several kettles of varying sizes. Nearly every woman has these in her kitchen, and a kettle should be selected according to the size of the batch being made.

Measuring Cup.

These recipes were compiled with a graduated measuring cup, and since it is very necessary to be accurate in measuring ingredients, the advantages of a graduated measuring cup are apparent. A measuring cup costs but five or ten cents, and for making candies and cakes it is indispensable.

Weighing ingredients is as satisfactory as

measuring them, and nearly all confectioners weigh their ingredients; but we realize that but few women have small kitchen scales which weigh accurately, hence we have given the recipes in measurements. Bear in mind that teacups vary greatly in size, and to be accurate a graduated measuring cup must be used. Always use even measurements.

Scraper.

The scraper is indeed handy for working fondants and creams on the marble slab or platter. An ordinary wall-paper scraper is excellent, and can be purchased at any good hardware store for from fifteen to thirty-five cents, according to size and quality.

Spatula.

The spatula is a long, limber, steel blade with a wooden or wire handle. It is excellent for lifting fudges and other similar candies from the slab, and it will be found useful in a hundred other ways in the kitchen when making candy or cakes. An eight-inch spatula is the best size for kitchen purposes, and can be purchased at any good hardware store for from twenty-five to fifty cents.

Wooden Spoon or Paddle.

It is necessary that some candies be stirred constantly while boiling, and there is nothing so desirable for this purpose as a wooden paddle. This tool can easily be made out of a thin board fifteen inches long and two inches wide. Allow four inches for the paddle end, and taper the remainder for the handle. Taper off the paddle end about one-half inch back. An ordinary mush or porridge paddle will answer the purpose.

Funnel.

Wafers, after-dinner mints, and cream centers can be dropped quite rapidly and of uniform size with a spoon, but they can be dropped more accurately and with greater speed with a funnel. Any tinner can make the required funnel. It should hold about a pint, and the neck should be omitted. The opening at the bottom should be three eighths of an inch in diameter. A five-inch handle should be soldered to the top with which to hold it. A round stick made to fit the opening, and tapered, is used to close the bottom end. When dropping candies with the funnel, the fondant must be heated in the double boiler,

and flavored and thinned to the proper consistency, which can be determined by dropping a little upon the cold slab or platter. Warm the funnel, have the fondant real hot and pour it into the funnel, previously having closed the opening with the round stick. Then drop the wafers on the slab or waxed paper by lifting the stick slightly and allowing enough of the fondant to run through to make a wafer about the size of a half dollar. This work must be done very rapidly, or the fondant will get too stiff before many wafers are dropped. A little practice will enable one to drop sixty or more per minute.

When using a spoon with which to drop the wafers, take only enough of the hot fondant each time to make one candy. The dropping can be done very rapidly and successfully with a spoon, but it is not so practical as a funnel.

Double Boiler.

A double boiler is the most practical utensil for melting fondant for after-dinner mints and wafers, and when dipping bon-bons. It is about the only successful way of melting chocolate for dipping purposes.

One that will hold a pint, or one and one

half pints, is the most desirable size for making candy in the home. By melting in a large double boiler as small an amount of fondant or chocolate as one usually desires to use, so much adheres to the sides of the vessel that it is a great disadvantage. In the absence of a suitable double boiler, it is possible to heat the fondant or chocolate in a bowl by placing it in a pan of boiling water, but care must be exercised not to allow any water to get into the bowl. This is especially true of the chocolate. (See "Preparing Chocolate for Dipping.") Sometimes it is necessary to add a little water to the fondant when making wafers, or when dipping bon-bons, but it takes only a very little to thin a pint of fondant. (See "Dipping Bon-bons.")

Marble Slab.

A marble slab is very convenient for cooling and working candies. There is no very good substitute for the marble slab. Many women have a marble-top dresser or stand, and such a slab is exactly the thing for making confections. The slab can be taken to the kitchen and thoroughly washed with soap, and when through making candy it can be replaced

on the dresser or stand. Making candy on it will not injure it in the least, unless one is careless and scratches it with the scraper or knife. A marble slab can be purchased at almost any second-hand furniture store for a trifle, and to any one who makes much candy a slab is invaluable. A slab eighteen inches long and fifteen inches wide is sufficiently large for home purposes. If one desires to make much candy, a slab is worth many times its cost.

A large, heavy platter can be substituted for the marble slab, but it must be made ice-cold before using. Most candies must be cooled rapidly, otherwise they will grain, which destroys their texture. Hence the advantages of the marble slab, as it quickly absorbs the heat from the candy. When a platter is used, be sure to have it thoroughly chilled before pouring the syrup upon it. If all the other rules are observed, and the syrup grains when using a platter, the cooling process was not rapid enough, and it will be necessary to use ice or to take some measure to hasten the cooling. In the winter time usually some outside porch is accessible, and to place the syrup in the open to cool is advisable.

This step need not be taken when a marble slab is used.

One need not be particular about cooling fudges, caramels, nougats, and other similar candies. The syrups for fondants give trouble unless quickly cooled.

Iron Bars for Marble Slabs.

If a marble slab is to be employed, measure its dimensions and purchase at a hardware store or tin-shop four iron bars one-half inch square and the necessary lengths. For example, if the slab is eighteen inches long and fifteen inches wide, get two bars eighteen inches long and the other two fourteen inches long, then when the long bars are placed on the slab lengthwise, the short bars will fit in between and can be adjusted to hold any sized batch of syrup. These bars will cost about twenty-five cents. They are not serviceable except when using a slab.

Thermometer.

Of all the tools for making candy, the candy thermometer is the most important. One of the principal secrets of successful candy making is boiling the syrups to exactly the right degree. To determine that degree

without the aid of a thermometer is next to impossible. The cold-water tests and the hand tests may be used, but when using these tests the consistency of the candy will always vary, unless one is an experienced candy maker and boils syrup practically every day. With the thermometer it is impossible to make a mistake unless it is not correctly read. We assume that a thermometer will be used, and we give the degree Fahrenheit in each recipe to which candy must be boiled.

Candy thermometers cost from one to three dollars, and can usually be purchased at any good candy supply house or at a good hardware store. If it is not possible to secure a good thermometer in your city, one can be secured from The Health Publishing Company, Main and Fourth Streets, Dayton, Ohio. We carry a supply of thermometers to accommodate those who are not able to find one in local stores. However, we advise that an effort be made to get one at the local stores before writing our company for one. Do not buy a thermometer that is not guaranteed, and then be careful in handling it, for unless it is carelessly or accidentally broken, it will last a lifetime.

Before using the thermometer the first time, test it in boiling water. The mercury should stand at exactly 212° when the water boils, unless the altitude is several thousand feet above sea level, which makes the boiling point lower. However, should your thermometer not register exactly 212° in boiling water, it will not interfere with the quality or value of the thermometer; but candies must be boiled accordingly. For example, should the thermometer register but 210° in boiling water, then it would be necessary to boil candies two degrees less than the recipes direct. If the thermometer registers two degrees above the boiling point in boiling water, then it will be necessary to boil all candies two degrees higher than the recipes direct. We hope that with this explanation it is understood that it is necessary to add to, or deduct, the number of degrees the thermometer registers above or below the boiling point in boiling water.

All thermometers are tested before leaving the factory, and rarely one is found to register inaccurately.

If one lives at an altitude of six or seven thousand feet, the boiling point will be about

209°, hence the thermometer should be tested in boiling water to determine the boiling point at the altitude where it is to be used, and then candies should be boiled accordingly.

Be careful to read the thermometer accurately, always having the eyes on a level with the mercury.

Always use a kettle proportionate in size to the amount of sugar being boiled. The syrup must be deep enough in the kettle to cover the bulb of the thermometer; otherwise it will not register correctly.

It will not break the thermometer to place it in the syrup just after it begins to boil, unless it has been in a cold room. However, it is always well to warm it a little as a precaution when putting it into boiling syrup. They are made to withstand such a shock, but it doesn't pay to be unnecessarily careless.

When making candy it pays to watch it closely, to read your thermometer correctly, and to remove the syrup from the fire the moment the thermometer registers the correct degree.

GENERAL INSTRUCTIONS.

Use granulated sugar unless otherwise directed.

The recipes may be increased or decreased, as desired, but the syrup must always be boiled to the degree directed. Carelessness in this respect is sure to cause failures. One of the most important features in making good-quality, uniform candies is the boiling of the syrup to exactly the right degree.

We will give both rules for testing, but we strongly advise the use of the candy thermometer. What one saves when making a few pounds of good candy over what the same quality candy would cost in a confectionery store will pay for a good thermometer, and then one has it for the remainder of life, barring accidents.

Hand Testing.

Small thread	230°-236°
Long thread	240°-245°

Soft ball	244°-246°
Hard ball	250°
Very hard ball	280°
Brittle	300°
Coloring point	315°

It is impossible to test accurately with the hand or in water; however, if there is no special desire to have candies uniform in consistency, these methods of testing may be employed in the absence of a thermometer.

All fudges should be boiled to from 230° to 238°, depending on whether one desires to have them soft or hard. Inasmuch as milk or cream is used in most fudges, and since the degree to which they should be boiled is not high, the syrups for this style of candy will not spin a thread, and when testing them in water, the syrups when cooled should not be stiffer than soft wax.

All candies containing milk or cream must be constantly stirred from the time they are placed over the fire to prevent burning.

Evaporated milk may be used when any recipe calls for fresh milk, and it will not curd in candies as easily. If curds do appear while

cooking, pay no attention and continue boiling and stirring; the curds will not be visible in the finished candy.

Use only pure fruit extracts; the imitation extracts are poisonous.

Do not use poisonous colorings.

CREAM FONDANT.

This fondant can be used for the base of a great variety of candies:

Five cupfuls granulated sugar.

One and one half cupfuls water.

One tablespoonful vinegar.

Put the sugar and water into the kettle and place over a hot fire. Stir with a spoon or paddle until the sugar is dissolved. Then wipe down the sides of the kettle with a damp cloth, and see that every granule of sugar is removed from the sides of the kettle, for if any are permitted to remain they will make the fondant grainy. When the syrup begins to boil, add the vinegar and place the thermometer in, having previously warmed it. The kettle must not be moved while the syrup is boiling, and it must never be stirred after it begins to boil. The bulb of the thermom-

eter must be entirely covered, hence the necessity of selecting a kettle in which the syrup will be deep enough to permit the bulb of the thermometer being submerged.

If a black scum forms on the surface, wait until it collects in one spot, and then gently remove it with a spoon, being careful not to disturb the syrup.

When the thermometer registers exactly 240°, lift the kettle from the fire, exercising care not to shake the syrup. Pour it on the slab by holding the kettle down close, beginning at one side of the enclosure made by the iron bars and drawing the kettle towards the other side as the syrup is being poured. Do not scrape the last from the kettle, and do not allow the kettle to drain too much. The drippings are likely to sugar, and will make the entire batch grainy.

Getting Marble Slab Ready.

While the syrup is cooking wipe the slab off well with a damp cloth rinsed out of cold water, but do not afterwards dry the slab. Arrange the iron bars so that they will conveniently hold the amount of syrup boiled.

Always have the slab in some convenient place so that it is not necessary to carry the syrup a great distance.

If a platter is substituted for the slab, it must be made very cold, and should be allowed to set in a cold place.

Never move the candy while it is cooling before it is cold enough to work.

Working the Fondant.

Allow the syrup to cool until it feels only slightly warm, not cold, to the back of the hand, then remove the bars if the slab is used, and begin to work it with the scraper or broad knife by lifting it from the sides to the center. Keep working it rapidly, and it will soon become smooth and creamy; then a little later it will turn into a solid lump of sugar, and you will find when working a portion between the fingers that it becomes soft and will be perfectly smooth.

If wanted for immediate use, cover it with a damp cloth for about forty minutes, when it can be worked into a very soft, pliable mass.

If wanted for future use, it should be put into an earthen jar and covered with a damp

cloth. In this way the fondant may be kept for six months or longer without deteriorating. The cloth must be kept damp, and should be rinsed out of cold water two or three times each week. The cloth must not touch the fondant.

This fondant will be a little better if it stands for two or three days before using.

Make up a batch of this fondant, keep it on hand, and it can be converted into any one of many different varieties of candy in a few minutes, or it may be used for icing. (See "Fondant Icing.")

If a batch of the fondant should be spoiled in making, it can be broken up and used instead of other sugar in one of the fudge recipes.

BON-BON CENTERS.

Various fruits, such as candied cherries, candied citron, candied orange peel, candied pineapple, dates, figs, raisins, and shredded cocoanut are desirable to blend with the cream fondant for bon-bon centers. Any one of the various kinds of nuts blend splendidly with the fruits and fondant.

Among the fruits, dates, figs, and raisins

are the most wholesome. Candied fruits are hard of digestion, and it is not advisable to use them in candies for children.

Select the fruits and nuts desired and chop them up fine, or, which is better, run them through the food chopper, using the fine vegetable knife. A combination of one part fruit, one part nuts, and two parts fondant is splendid. If desired, several kinds of fruits and nuts may be used in combination. Blending any two or more of the fruits named above with fondant will produce a delicious flavor.

Enough fruit and nuts may be ground to last for several months, as it will keep in perfect condition when put in a jar with a tight-fitting lid.

One might say that the number of characteristic centers for bon-bons that can be produced with cream fondant, fruits, and nuts is limited only by one's originality. Centers may be made of just flavored fondant, and a score of different flavors can be produced by using the various flavors singly and in combination. By using fruits and nuts with the fondant, many other centers with distinct flavors can be produced. An all-fruit center

is delicious; or to make a paste of nut-meats by running the nuts through the food chopper, using the nut butter knife, and blending this paste with candied fruits and fondant, makes most delicious bon-bon centers.

A batch of cream fondant may be divided into several portions, and each portion made different by using various flavorings, nuts, and candied fruits. The different varieties should be molded into different shapes in order to distinguish them after they are dipped.

DIPPING CREAM.

Put a portion of the cream fondant into the upper vessel of a small double boiler, put boiling water in the lower vessel, and put over fire. Heat the fondant, and after it has partly melted, stir it until it is all of the same consistency. If it is too thick for coating purposes, add a little water and stir it through. The cream should be made about the consistency of evaporated milk, or a little thinner. A good way to test it is to drop a little on the marble slab, or on waxed paper, and if it sets immediately and seems rather hard, a little more water may be added. Experience alone

will teach one just how thin the dipping cream may be made. It is better for a beginner to have it a little too thick than too thin.

Any desired flavors and colorings may be added.

Add grated chocolate to the dipping cream until it becomes the desired color and flavor to make chocolate dipping cream.

The dipping cream must remain over the hot water all the time candies are being dipped.

DIPPING BON-BONS.

If two pounds of centers have been made up, it will require about one pint of the dipping cream to coat them. Prepare as directed in the preceding article, flavor and color as desired, and when it is thoroughly heated and is thinned to the right consistency, lift it from the fire to the table where the coating is to be done. Allow the cream to remain over the hot water. If allowed to cool very much, it will become too stiff and will have to be reheated.

Drop one center in at a time, press it below the surface with the prongs of a fork or

spoon handle. Immediately lift it out, and draw the underside of the fork or the spoon handle across the rim of the vessel to scrape off the dripping fondant. Quickly lift it to the slab or waxed paper, and with a toothpick push it off, or turn it upside down and lay it on, quickly lifting the fork; and in doing so, give it a twist to form the threads on the ends of the fork into desirable designs. With a little practice one is able to dip very rapidly, and can soon learn just how to turn the fork to make the most beautiful designs.

When decorating bon-bons with nut kernels, the halves of the nuts should be used. Have the nuts handy beside the dipping bowl, and every time a piece is dipped quickly place a kernel upon it before the coating hardens. Unless this is done, the nuts will not stick.

All bon-bons are coated in the same way, and after a little practice one is able to work very rapidly, which is a great advantage. If the dipping cream is of the right consistency, each piece will have a smooth, glossy finish.

FIG BON-BONS.

Put one-half cupful of figs through the food chopper, and blend with two cupfuls of fondant. If the mixture is too sticky to mold, knead in a little XXXX sugar, then mold into flat, round shapes. The easiest way to mold these is to roll the mixture out into a cylinder shape one inch in diameter, and then cut in quarter-inch lengths. Allow to harden and coat with chocolate dipping cream, and if desired, decorate with halves of English walnuts.

NECTAR BON-BONS.

Take some of the cream fondant and flavor it with nectar. Press it out into a sheet one-half inch in thickness, and cut in diamond shapes. Allow to harden, then coat with dipping cream colored a pale green and flavored mildly with nectar.

COLORED BON-BONS.

Make one portion of fondant a pale green and another portion a pale yellow. Roll both portions out into a cylinder shape one half inch in diameter and then roll or press them

together. Cut into quarter-inch or half-inch lengths, allow to harden, and coat with pale pink dipping cream. The green should be flavored with nectar, the yellow with lemon, and the pink with rose. However, any flavorings desired may be substituted for these.

PEANUT BON-BONS.

Take one part peanut butter and one part fondant, blend them thoroughly, press out and cut into squares, allow to harden, and then coat with dipping cream. The dipping cream may be colored a little with caramel.

PINEAPPLE BON-BONS.

Take one portion minced candied pineapple and two parts cream fondant. Blend, and mold into any shapes desired. Coat with lemon-flavored dipping cream.

BANANA BON-BONS.

Color a portion of cream fondant a pale yellow and flavor it with banana flavoring. Roll into a cylinder one-half inch or one-fourth inch in diameter and cut into inch lengths,

allow to harden, and coat with white, banana-flavored dipping cream.

MASKED NUTS.

Prepare one cupful of the dipping cream as for dipping bon-bons, and turn into it two or more cupfuls of broken nut meats, stir until all the nuts are coated, and then lift them out on the slab or waxed paper in small spoonfuls. To have some broken nuts ready and stir them into left-over dipping cream is one of the best ways of using it up. Halves of English walnuts, pecans, or Brazil nuts may be coated singly in this way.

NUT BON-BONS.

Take one or several varieties of nuts, as desired, run them through the food chopper, or chop them up fine with a vegetable chopping knife. To each cupful of the chopped nuts add a cupful of cream fondant. Work until the two are evenly blended, and then mold with the hands into various shapes, or press out to one-half inch in thickness and cut into cubes. Dip in the cream fondant as directed in instructions on dipping bon-bons.

DATE BON-BONS.

Pit one cupful of dates and run them through the food chopper. Also run one-half cupful of nut meats through the chopper, and with the dates and nuts mix one cupful of fondant and enough XXXX confectionery sugar to make the mixture stiff enough to work. Mold into oblong shapes with the hands, or press out to one-half inch in thickness and cut into pieces one-half inch wide and three-quarters of an inch long. Allow to harden, and then dip as directed to dip bon-bons. Place the half of an English walnut kernel on each piece as it is dipped. Flavor the dipping cream with vanilla.

COCOANUT BON-BONS.

Take one part shredded cocoanut and one part fondant, blend them, and form into balls. Allow to harden, and dip in pink colored, rose flavored dipping cream.

TUTTI FRUTTI BON-BONS.

Take one half cupful each of candied cherries, candied citron, and nut meats, crush the nuts with the rolling pin, and cut the cherries

and citron into small pieces. With this mixture blend one cupful of cream fondant, and if too sticky to mold, knead in a little XXXX confectionery sugar. Mold with the hands into any shape desired. Allow to harden, and dip in dipping cream flavored with nectar and colored a pale green.

MAPLE BON-BONS.

Take one cupful of the maple fondant and blend with one cupful of crushed pecan meats. Add more fondant if needed to make the mixture adhesive. Roll out into a cylinder shape one-half inch in diameter, cut into one-half inch lengths, allow to harden, and coat with the dipping cream. (See directions for dipping bon-bons.)

MASKED FIGS.

Get the pressed figs and cut them into halves. Coat them with caramel colored, maple flavored dipping cream.

MASKED MARSHMALLOWS.

Make the number of marshmallows desired, and coat them with flavored dipping cream,

same as for coating bon-bons. If the marshmallows are cut into halves the candy will be more dainty in appearance.

MASKED DATES.

Wash and pit the dates. Fill the seed cavity with fondant or a nut kernel. Allow them to dry, and then coat them with white dipping cream flavored with vanilla. The chocolate dipping cream, made by adding grated chocolate to the hot cream, is splendid for coating dates.

MASKED ORANGE.

Use the California seedless oranges for this purpose. Peel them carefully and separate the section without breaking the skin. Discard those sections from which the juice escapes, and use them for another purpose. Coat the unbroken sections in white, orange flavored dipping cream.

MASKED MALAGA GRAPES.

Wash and dry the grapes, dip the stem end in XXXX sugar, and then coat them in lemon flavored dipping cream.

AFTER-DINNER MINTS.

Take the amount of cream fondant desired and heat it in the double boiler as for dipping cream. When it is thoroughly heated, thin it a little more than for dipping bon-bons. Flavor and color as desired. Take it to the slab or table, allowing the upper vessel to remain over the hot water, and with a teaspoon or the funnel drop the wafers on the slab or on waxed paper. They will spread out real thin, and will harden quickly if thinned enough with water. Take only enough in the spoon each time for one wafer, and try to make them uniform in size, which is easily done. This work must be done rapidly.

If flavored with peppermint, make them white; if flavored with wintergreen, make them a pale pink; if flavored with nectar, make them a pale green; if flavored with lemon, make them a pale yellow.

ALMOND CUBES.

Purchase some almond paste at a good confectionery store, or, which is better, buy the blanched almonds and run them through the food chopper, using the nut butter knife.

Blend some cream or maple fondant with the ground nuts, just enough to make it hold together so it can be molded. Press out into a sheet one half inch in thickness and cut into cubes. Coat them in maple flavored dipping cream.

CHOCOLATE CREAM WAFERS.

Take the amount of fondant desired and melt it in the double boiler as for dipping cream. Add the amount of grated chocolate necessary to make it the desired color and flavor, and then drop on the slab or waxed paper as directed to drop after-dinner mints.

If these wafers are made rich enough with chocolate, they look and taste very much like milk chocolate.

NUT FONDANT.

Take two parts cream fondant and one part broken nut meats, knead them until well blended, then press out into a sheet about three-fourths of an inch in thickness. Let it stand over night, or until it hardens sufficiently to cut nicely, then cut into small squares with a sharp knife.

FRUIT FONDANT.

Take one pint of cream fondant, one dozen candied cherries, and one-half cupful of minced candied citron. Mince the cherries, and blend the three ingredients. Press out into a sheet one inch in thickness, and when sufficiently hardened, cut it into inch squares.

MAPLE FONDANT.

Two cupfuls maple sugar.

One-fourth cupful corn syrup.

One-half cupful evaporated milk.

One-fourth cupful water.

One-eighth teaspoonful cream of tartar.

Put all the ingredients into the kettle and boil to 240°, or until it forms a very soft ball in cold water. Stir gently but constantly while cooking. As soon as it is removed from the fire begin to beat, and keep beating until it becomes firm.

This fondant can be substituted for cream fondant in any of the bon-bon centers calling for cream fondant.

It may be kept in a jar for future use as cream fondant.

IMITATION MAPLE FONDANT.

Two cupfuls brown sugar.

One-half cupful evaporated milk.

One-eighth teaspoonful cream of tartar.

One teaspoonful maple flavoring.

Put all the ingredients into a kettle and put over fire. Begin to stir immediately, put the thermometer in, and keep stirring slowly but constantly. Move the thermometer frequently, and stir where it has stood. Cook until the thermometer registers exactly 238°, then remove from the fire and keep stirring until it becomes like a very stiff dough, add the flavoring, and stir through.

This fondant is most delicious and can be substituted for cream fondant or dipping cream in any recipe calling for cream fondant.

It can be converted into a splendid cake icing by adding the white of one egg after it has become stiff, which will make it thin enough to spread, or a little water may be added to thin it.

IMITATION MAPLE CREAMS.

Make the imitation maple fondant as directed in the preceding recipe, and when it

begins to get like a real stiff dough, add the maple flavoring, and gradually add water, a few drops at a time until it becomes the consistency of thin cake batter; then turn it out on the slab or buttered pan, and pat it down into a sheet about one-half inch in thickness. Allow it to stand until it hardens, which will take several hours, then mark it deeply with a knife and cut it into squares.

MAPLE NUT CREAMS.

Proceed as directed in the preceding recipe, and just before turning the candy out on the slab, add as many broken nut meats as desired. This must be cut with a sharp knife drawn back and forth in a sawing motion.

IMITATION MAPLE CENTERS.

Take the imitation maple fondant and mold with the hands or in cornstarch. When the centers harden, coat with dipping cream or chocolate. Many varieties can be made by adding fruits or nuts to the fondant for the centers.

Finely broken nut meats added to the dipping cream gives a very pleasing effect.

FONDANT FOR CHOCOLATE CREAM CENTERS.

Four cupfuls sugar.

One-half cupful corn syrup.

One and one-half cupfuls water.

Put all the ingredients into the kettle and stir gently until heated, then wipe down the sides of the kettle with a damp cloth. Put the thermometer in, boil to exactly 238°, then remove from the fire and pour on the slab, having previously moistened it a little. Allow it to stand until it is about half cold, and then cream up as cream fondant with the scraper or broad knife.

This fondant can be preserved the same as cream fondant.

It is more sticky than cream fondant, and will make softer cream centers. It is necessary to mold it in cornstarch, unless some XXXX sugar is worked into it, which lowers its quality to some degree.

ORIENTAL CREAMS.

Five cupfuls sugar.

One tablespoonful vinegar.

Whites of two eggs.

Two cupfuls water.

One teaspoonful flavoring.

Put the sugar and water in the kettle, bring to the boiling point, wipe down the sides of the kettle with a damp cloth, add the vinegar, and put in the thermometer. Boil to 238°, then pour out on the slab and allow to cool. Before beginning to work, spread over it the stiffly beaten whites of eggs and one teaspoonful of any flavoring desired. Work them in as the candy is creamed; the creaming is done just as we advise working the cream fondant. Sometimes this candy requires a great deal of working to get it to set, and it is sometimes much softer than other times, owing to the difference in the size of eggs used. The larger the eggs, the more moisture there is in proportion to the candy. However, this difference will not materially affect the cream.

Mold this cream into shapes, and coat them with chocolate immediately.

Do not attempt this candy before getting some experience in dipping other candies, for the centers are so soft that they must be handled carefully and quickly.

When molding the centers, do not try to get them the same size and shape. Working them very much makes them too soft to dip, and they will not retain their shape if not dipped immediately. It is best for one to form the centers while another does the coating. As the centers are formed, lay them in XXXX sugar and turn them around so they become covered with the sugar, which will help to dry the surface.

A few hours after these candies are coated the centers will become so very soft they will run when broken open.

Do not attempt to make this cream without the aid of a thermometer, for unless it is boiled to the correct degree it will not be so good.

To pack this candy in boxes, each piece must be wrapped separately in waxed paper.

TROPICAL CREAMS.

Make a batch of the cream fondant or imitation maple fondant, and separate it into three parts. Color one portion slightly yellow and flavor it with banana. Make one portion chocolate by working melted chocolate

into it, and flavor the other portion with vanilla. Press the portions out into sheets one-half inch in thickness, lay one on top of the other, making three deep. Then press the whole out into a sheet three-fourths inch in thickness, allow to set a few hours, and cut into small squares.

To make one portion pink, one portion a pale green, and allow the other portion to remain white makes very attractive candy.

These may be coated with dipping cream or chocolate.

CHOCOLATE DATES.

Wash and pit the dates, let them dry, then fill the seed cavities with maple fondant, cream fondant, or nuts. Dip in chocolate.

CHOCOLATE MINTS.

Prepare after-dinner mints, and when they are entirely cold, coat with chocolate.

CHOCOLATE CREAMS.

Make Fondant for Chocolate Cream Centers, heat it in the double boiler, and mold in

cornstarch. Centers made of this fondant will be much softer than those made of cream fondant. Dip in chocolate.

CHOCOLATE NUT CREAMS.

Melt the Fondant for Chocolate Centers in the double boiler and add to it any variety of nuts desired. Mold in cornstarch as directed. When thoroughly cooled, dip in chocolate.

CHOCOLATE FRUIT CREAMS.

Melt the Fondant for Chocolate Centers in the double boiler. Add to the fondant some minced cherries and minced candied citron. Mold in cornstarch as directed. When thoroughly cooled, dip in chocolate.

CHOCOLATE DROPS.

Melt some of the cream fondant in the double boiler as for making after-dinner mints. Flavor with vanilla or any other flavoring desired. Mold in cornstarch, and when the centers are thoroughly cooled, dip in chocolate.

CHOCOLATE CRESCENTS.

In order to have the crescents uniform in size and perfect in shape, it is necessary to mold the centers in cornstarch, hence one is obliged to make crescent-shaped plaster of Paris molds. Use any of the fondants desired, heat in the double boiler, and mold in cornstarch. When the centers are thoroughly cooled, dip them in chocolate.

CHOCOLATE PECANS.

Dip the halves of pecan nut meats in chocolate and set on waxed paper. Chocolate almonds, chocolate walnuts, etc., are coated in the same way.

COATING WITH CHOCOLATE.

Observe the following necessary precautions:

Always do chocolate coating on clear, bright days. Cloudy, dull, damp weather prevents the chocolate hardening quickly and the coating becomes gray, which detracts from the appearance of the candy.

The temperature of the room in which the dipping is done should not be less than seventy-five degrees. Do not attempt to coat in a cold room.

The centers to be dipped must not be cold. Have them in a warm room for a while before dipping. Neither should they be dipped when too fresh. If they are much too warm it is as bad as if too cold.

Never put the coating chocolate on the marble slab on which other candies have been made. The chocolate will absorb enough butter from the slab to spoil it for coating purposes. Unless one has a small slab to use for

coating chocolate only, it is better to use a platter, which is just as good for this purpose. The slab or platter must be slightly warmed before turning the melted chocolate on.

When coating with chocolate in warm weather it is necessary to chill the dipped candies in the refrigerator for a few minutes. Dip a dozen pieces and then place them in the refrigerator for about ten minutes. Use three or four pans, and keep putting them in and taking them out in order. Cover while in the refrigerator to prevent sweating.

When dipping chocolates in the winter time, when most of this work is done, dip about a dozen pieces and then set them in a cool place.

If these precautions are not heeded, the chocolates will be gray, dull, and streaked.

PREPARING THE CHOCOLATE FOR DIPPING.

Dipping candies in chocolate is very easily and quickly done, so do not hesitate to attempt it.

Buy the sweet coating chocolate at some good confectionery store. There are many

different grades, but good grades can be purchased for from thirty to forty cents per pound. Sometimes the large grocery stores carry it. The best grades give the best results. The ordinary chocolate carried by all grocery stores can be used, but it will not give as good results as the regular dipping chocolate.

Take the desired amount of chocolate, put it in the upper vessel of the double boiler, put it over the fire with hot water in the lower vessel. Do not cover the chocolate with a lid, and do not allow any water to get into the chocolate, because the least bit of moisture will ruin it for dipping purposes. However, it can be used in any other way. When the water in the lower vessel begins to boil, turn the fire down low enough that the water discontinues boiling. If the water boils sufficiently to cause the steam to issue from the sides of the lower vessel, and should it pass over the chocolate very much, that amount of moisture will be sufficient to cause the chocolate to thicken. Stir it occasionally, and when it begins to melt, or is about half melted, draw it from the fire entirely and keep stirring until the lumps are all dissolved. It

is well to test the chocolate with the thermometer at this time, and it should register about 225°. If it is not this warm, return it to the fire until the thermometer does register 225°. Stir it frequently so it does not get too hot around the sides of the vessel. If it should get too hot, lift it from over the boiling water for a few minutes, but do not leave it out long.

When a thermometer is not employed, it is necessary to test the chocolate with the hand. It should feel very warm to the back of the hand when ready to remove from the fire.

When the chocolate is heated to the correct temperature and all the lumps have been dissolved by stirring, pour it out on the platter or slab. However, if two or three pounds have been melted in order to do a large amount of dipping, it is better to pour out only a portion of it at a time. The remainder can be kept warm on the back of the stove in warm water. Work the chocolate upon the platter with the hand until all the heat has left it, or until it no longer feels warm to the hand. Do not scrape the thin coating that adheres to the platter loose until after the dipping is all

done. To scrape it loose and mix it with the other will cause the chocolates to be spotted.

Pick up one of the centers with the first finger and thumb, set it in the chocolate, and lift the chocolate over it; see that it is entirely covered, then lift it over to the waxed paper, and with the thread that clings to the finger when letting loose of it make a design on top by moving the finger in a circle. If the chocolate runs down and forms a base, it is still too warm and should be worked more with the hand, but if it does not run down, it is all right, and the dipping should be done as rapidly as possible. We call your attention again to the fact that it is best to set the chocolates in a cool place to harden after they are dipped.

Do not become discouraged if the chocolates are not up to standard in appearance at the first attempt. Many people prefer chocolates when they are not uniform in shape or design. A little practice and experience is necessary before one is able to heat the chocolate exactly right and to do the dipping so each piece is uniform. Although a beginner cannot make every chocolate uniform and per-

fect in appearance, this does not interfere with the taste of the candy.

If the chocolate should become too cold before the dipping is all done, it will be necessary to reheat it and work it over again as in the beginning.

When the dipping is all done, all that remains on the platter or clings to the hand can be scraped into a vessel and preserved for another occasion.

MOLDING CENTERS IN CORNSTARCH.

To mold in cornstarch special molds made of plaster of Paris are required. The following paragraph explains how to make them :

Make an impression with a round bottle or stick about an inch in diameter in some flour or cornstarch. Mix up two heaping tablespoonfuls of plaster of Paris with enough water to make it thin enough to run. Pour the plaster of Paris into the impression. In fact, it is best to make several impressions and fill them at the same time. As soon as the plaster of Paris hardens, lift from the flour, and with a knife it is an easy matter to carve out any design desired for the centers of candies. A different design should be carved out of each piece. With these original molds make three or four or more impressions in the starch with each, and pour them full of plaster of Paris mixed with water. When they have hardened, take them out and sandpaper them down until they are perfectly smooth. Glue

these molds on a lath with one-half inch spaces between. The lath must be long enough so that the ends will rest on the sides of the pan in which the cornstarch is to be sifted for the molding bed. Molds of different designs should be glued on the same lath, unless the centers are for chocolate drops, when the molds should be uniform in size and shape. To make two dozen molds requires not more than two hours' work, and they will last a lifetime.

PREPARING THE MOLDING BED.

For the molding bed purchase five or six pounds of cornstarch. This will not mean a great expense, as it can be used over and over again with but little waste. A pan about one inch in depth should be used. Sift the starch into it, being careful not to press it down. Sift it all over the pan so it is an even depth. Make the pan a little more than even full. Then with a ruler or similar piece level the starch by drawing it across the top, allowing the ends to rest on the pan. In this way there is no danger of packing the starch, and it can be made perfectly level.

Now take the lath upon which the molds are glued and make a row of impressions in the starch at one side of the pan. In making the next row, which should be close to the first, press slightly from the first row or there will be danger of the first row caving in. Make one row after another until the pan is filled with impressions. Be careful not to jar the pan the least bit, or the impressions will fall in and they will then have to be made over.

FILLING THE IMPRESSIONS.

Take any of the fondants desired and heat in the double boiler as directed for dipping cream. When necessary, thin them down a little with hot water. The fondant must be thin enough to run. With a spoon or funnel fill the impressions in the starch. If one is careless and allows drops of fondant to fall on the starch when the impressions are being filled, it will cause some to cave in. Fill the impressions to a uniform depth so the centers will be uniform in size.

The fondant must be made real warm in the double boiler, or it will not harden in the

starch; however, if it is made real hot, the centers will be firmer after being dipped than if the fondant is made only moderately hot. Keep the fondant over the hot water while filling the impressions. If the fondant gets too cold to run, return it to the fire and re-heat. Never attempt to melt fondant directly over the fire. It must be done over boiling water.

It will take a little while for the centers to cool and get hard in the starch, but as soon as they have set sufficiently they may be placed in a pan or sieve, and all the starch can be blown off with a palm-leaf fan or with a small bellows. This should be done in the open, as it makes a dust in the kitchen. The starch will not stick to the candy.

After the molding is done, the starch should be put into a container and preserved for after-occasions. The same starch can be used over many times.

As soon as the centers have thoroughly cooled they may be coated with chocolate.

The centers may be flavored as desired. Vanilla, lemon, strawberry, wintergreen, peppermint, almond are all desirable. Make the

vanilla and peppermint white, the orange and lemon pale yellow, and the strawberry pink.

MARSHMALLOW CUBES.

Two cupfuls light-brown sugar.

One-half cupful milk.

One even tablespoonful butter.

One-half pound marshmallows.

Put the sugar, milk, and butter into the kettle, place over the fire, stir constantly, and boil to 240°, or until it forms a soft ball when dropped into cold water. Then remove from the fire, add the marshmallows cut into small pieces, and beat until the mass becomes creamy, when it must be poured out on the buttered slab or pan. When cold, cut into cubes like caramels.

MARSHMALLOW CHERRY CUBES.

Follow the preceding recipe, and just before turning the candy out, stir in one dozen or more minced candied cherries.

MARSHMALLOW NUT CUBES.

Use the recipe for marshmallow cubes, and when the candy has been beaten enough to turn from the kettle, add one cupful of chopped nut meats.

MARSHMALLOW CUBES DIPPED.

The cubes made over any one of the three preceding recipes may be dipped in dipping cream or chocolate.

CREAM FUDGE.

Four cupfuls brown sugar.

One-fourth cupful corn syrup.

Two cupfuls sweet cream or rich milk.

(If evaporated milk is used, make it one third water.)

The corn syrup may be omitted if desired.

Put all the ingredients into the kettle, put over the fire, and stir constantly. Put the thermometer in when it begins to boil, and see that the bulb is entirely covered. Move the thermometer, and stir all over the bottom of the kettle to prevent burning. When the thermometer registers exactly 234°, remove the kettle from the fire, and keep beating with the spoon until the syrup begins to get creamy and thicker, add the vanilla, and turn out on the marble slab or on an oiled platter. When it begins to harden, mark it off in squares.

CHOCOLATE FUDGE.

Use the recipe for cream fudge, but should you want to reduce the cost, water may be substituted for the cream. Proceed exactly as for cream fudge, and boil it to the same degree. When it is beaten to a cream, add enough grated chocolate to make it the desired color. The temperature of the fudge will readily melt the chocolate, and it will be found that fudge made in this manner will be better than when the chocolate is cooked with the sugar.

CHOCOLATE NUT FUDGE.

Use the recipe for cream fudge, and add the chocolate as directed in chocolate fudge. Have the pan or slab upon which you intend pouring the fudge covered with nut meats, and pour the fudge on them. When it is cold, mark in squares, and saw or cut with a sharp knife by drawing it back and forth in a sawing motion. In this way the nuts will be cut through, and the surface of the candy will be smooth.

MAPLE FUDGE.

Four cupfuls maple sugar.

One-half cupful corn syrup.

One pint rich milk.

Put all the ingredients in the kettle, and place it over the fire. Stir constantly; put the thermometer in when it begins to boil, and cook until the thermometer registers 236°, or if you desire the fudge harder, cook to 240°. Remove from the fire and keep stirring until it gets creamy, then turn out on the slab or oiled platter.

MAPLE FRUIT FUDGE.

Use the maple fudge recipe (the corn syrup may be omitted), and just before turning the beaten fudge out on the slab, stir into it some minced candied cherries or other candied fruit. A combination of candied fruits and nuts added to this fudge makes delicious candy.

OPERA FUDGE.

Four cupfuls sugar.

Two cupfuls cream.

One-fourth teaspoonful cream of tartar.

One teaspoonful flavoring.

Put the sugar and cream in the kettle and put over fire, stirring gently but constantly. Add the cream of tartar, and put the ther-

mometer in when it begins to boil. Move the thermometer very often to stir under it. Boil to 238°. Pour on the slab and allow to stand until it is perfectly cold. Do not scrape the kettle. If a platter is used, it must be made ice-cold before pouring the fudge on. When it is thoroughly cooled, turn it and work it as cream fondant until it works up into a firm mass. Cover it with a damp cloth for forty minutes or one hour, when it can be taken in the hands and worked up in any way desired. It may be cut into squares or worked into a roll and sliced down. If you wish to make a chocolate fudge out of this, take a portion of it in the hands and work into it enough melted chocolate to give it the desired color and flavor. Press it out in a cake about one-half inch in thickness, and set it away for several hours before cutting it into squares.

Work chopped candied cherries, candied citron, and nuts into this fudge if desired.

This fudge takes longer and is harder to cream up than the cream fondant.

If it turns to sugar, it has either been stirred too harshly while cooking, or you began to cream it before it was entirely cold.

If it should sugar, do not attempt to make the same batch into opera fudge, but it can be boiled over and made into another fudge.

Do not have your slab more than just moist when pouring this candy upon it.

Opera fudge is excellent molded for centers and then dipped in chocolate or dipping cream as for bon-bons.

For variety, portions may be colored pale pink, pale green, caramel, or chocolate, and flavored with rose, wintergreen, almond, vanilla, or other flavoring. Press the portions out to one-half inch in thickness, allow to set for several hours, and then cut into squares; or each portion may be pressed out to one inch in thickness and then lay one on top of the other, making three layers deep, then press or roll them out to one inch in thickness, allow to stand for several hours and then cut into squares. In this way any arrangement of colors desired may be made.

CARAMELS.

Four cupfuls sugar.

Three cupfuls corn syrup.

Two cupfuls condensed milk.

Two cupfuls water.

One tablespoonful vanilla.

Put the sugar, syrup, and one half the milk and water into the kettle and boil to a very soft wax when dropped in cold water, or to 236° by the thermometer. (It must be stirred constantly while cooking.) When it reaches this stage, pour in the remainder of the milk and water and cook to 242° , or until it forms a firm ball in cold water, then turn it out on a well-oiled slab or platter. When it is nearly cold, cut in inch squares.

Each caramel must be wrapped separately in waxed paper. If put together in a dish without being wrapped, they will run together.

CHOCOLATE OR NUT CARAMELS.

Make over the preceding recipe. Add the chocolate or nuts just a minute or two before removing it from the stove.

IMITATION MAPLE CARAMELS.

Use the preceding caramel recipe, and just before turning the caramel on the slab, flavor it with one tablespoonful of maple flavoring.

COFFEE CARAMELS.

Use the caramel recipe, and substitute one cupful of strong coffee for one of the cupfuls of milk.

NOUGAT.

Two cupfuls sugar.

Two-thirds cupful corn syrup.

One cupful broken nut meats.

One-half cupful water.

Whites two eggs.

One teaspoonful vanilla.

Put the sugar, syrup, and water into the kettle and put over fire, stir until the sugar is melted, then wipe down the sides of the kettle, put the thermometer in, and boil to 248°, or until it forms a firm ball when dropped into cold water. While the syrup is cooking, beat the whites until they are stiff enough to stand, and slowly pour the hot syrup into the beaten whites of eggs. Beat the mixture constantly while pouring the syrup into the whites, and keep beating until the candy begins to stiffen, when the nuts should be folded in and the candy should be turned on the buttered slab or platter. Allow to cool and cut

into squares. The nougat may be poured into a deep buttered pan like an individual bread pan and, when cool, sliced down in thick slices. Add the flavoring when adding the nuts.

FRUIT NOUGAT.

Make over the preceding recipe, and in addition to adding the nuts, add one-half cupful each of minced candied cherries and candied citron. Seeded raisins may be substituted for the citron.

FRENCH NOUGAT.

Two and one-half cupfuls sugar.

One cupful water.

One-eighth teaspoonful cream of tartar.

Whites of five eggs.

Put the sugar, water, and cream of tartar in the kettle and place over the fire. Stir until the sugar is dissolved, then wipe down the sides of the kettle with a damp cloth, put in the thermometer, and boil to 248°. While the syrup is boiling, beat the whites of the eggs until they are stiff enough to stand. The second the syrup reaches the correct degree, remove from the fire and begin to pour it

slowly into the whites of the eggs, beating the mixture all the time. The whites of the eggs must always be beaten in a kettle large enough to hold the mixture after the syrup is added, and when adding the hot syrup the mass will increase materially in volume. It is well to have someone pour in the syrup, as it is rather awkward and difficult for one to do both. Do not scrape any syrup from the kettle. Beat the mixture for about one minute after the last of the syrup is added, and then allow to stand undisturbed. Put into the kettle in which the first syrup was boiled:

Three cupfuls sugar.

Two and one-fourth cupfuls corn syrup.

One cupful water.

One teaspoonful vanilla.

Put over a hot fire, stir until the sugar is dissolved, wash down the sides of the kettle, then put in the thermometer, and boil to 258°. Immediately pour this second batch slowly into the first mixture, stirring continually while the second batch of syrup is being added, and continue whipping until the candy begins to get stiff; then add one teaspoonful vanilla, one cupful nut meats, one cupful

raisins, one cupful of chopped candied cherries; stir them through well, and turn out into a deep pan lined with waxed paper. After it cools it may be cut up into squares or slices, as desired.

This nougat is splendid dipped in cream fondant or chocolate. It may be formed into a cylinder two inches in diameter and covered with melted chocolate, then sliced.

The fruits may be omitted in this nougat if preferred.

SWEETHEARTS.

Two cupfuls sugar.

Three-fourths cupful water.

Whites of four eggs.

One-eighth teaspoonful cream of tartar.

Teaspoonful vanilla extract.

Put the sugar and water in the kettle, place over the fire, stir until the sugar is dissolved, then wipe down the sides of the kettle with a damp cloth, put the thermometer in, and boil to 248°. While the syrup is boiling, separate the eggs and beat them until stiff enough to stand. Try to gauge the beating of the whites of eggs so they will be ready at the time the

syrup is ready. Pour the syrup slowly into the beaten whites, and beat the mixture constantly while pouring the syrup in.

To finish this candy it must be placed over a steam bath; hence select a pan about eight or nine inches in diameter and three or four inches deep in which to beat the eggs. The outer vessel for the boiling water must be of a size to receive the other vessel, and the rim of the vessel which contains the candy must rest on the rim of the outer vessel. A savory double boiler is an ideal utensil for making this candy. Put boiling water in the outer vessel and place the vessel containing candy over the water, put over fire, stir constantly, and cook until the candy is sufficiently stiff that when a small portion is dropped upon waxed paper it will not spread out. It will take from ten to thirty minutes to cook the candy sufficiently after it is placed over the steam. When it is done, turn out the fire, lift it from the stove, but allow the candy to remain over the hot water. Coat any variety of bon-bon centers with it. Dates and figs are very nice coated in this way.

CREAM CANDY.

Four cupfuls sugar.

One cupful water.

One-half cupful cream.

Put the sugar and water in the kettle, put in the thermometer, and boil to 255°. Then add the cream and stir gently until it cooks to 265° or 270°. Turn out on slab or platter, and when cool enough to handle, pull until it is white and creamy. Cut in bars or sticks. This will get dry and mealy after standing a few hours.

PINEAPPLE TAFFY.

Three cupfuls sugar.

One cupful pineapple juice.

Two tablespoonfuls lemon juice.

One-fourth teaspoonful cream of tartar.

A few drops of yellow coloring.

The juice from canned or freshly grated pineapple may be used.

Put the sugar, pineapple juice, lemon juice, cream of tartar in vessel over fire, boil to 280°, or until it is brittle when dropped in cold water. Pour on oiled slab or platter, allow to cool until it can be handled with the hands, when it must be pulled until it is light. Then

it should be drawn out and cut in half-inch lengths with the scissors. The yellow coloring must be worked in while the candy is being pulled, and only enough to make a very pale shade.

WHITE OR PULLED TAFFY.

Four cupfuls sugar.

One-half cupful corn syrup.

One and one-half cupfuls water.

Teaspoonful flavoring.

Put all into kettle and stir until the sugar is dissolved, then wipe down sides of kettle with a damp cloth, put the thermometer in, and boil to 258°. Take from the fire and pour on slab or cold platter. Always use the iron bars to form enclosure when using slab. When it begins to get hard around the edges, lift up a little and fold into the center. When cool enough to handle, take in the hands and pull until it is white. Work in desired flavoring while pulling.

If you make much pulled candy, you will be justified in purchasing a candy hook or in having one made.

CHOCOLATE TAFFY.

Use recipe for white taffy, and just after pouring it on the slab, sprinkle the grated chocolate over it and the warmth of the candy will easily melt it.

COCOANUT BAR.

Five cupfuls sugar.

Two cupfuls water.

Three or four cupfuls shredded or ground cocoanut.

Boil the sugar and water to 258°, then remove the thermometer and add the cocoanut. Cook it two or three minutes longer, stirring it constantly. Take it from the fire and stir it gently until the mass gets white and stiff. Pour it out on the marble or pan, flatten it out, and when cool, cut into bars or squares.

COCOANUT BALLS.

Work into a portion of fondant some shredded cocoanut, and then form it into balls. When the balls are cold and have hardened, dip them in dipping cream as directed to dip bon-bons. This candy is pretty when the dipping cream is colored pink.

PINEAPPLE SQUARES.

Two cupfuls sugar.

One-fourth cupful corn syrup.

One cupful thin cream.

One cupful chopped preserved pineapple.

The juice of one-half lemon.

Put the sugar, corn syrup, and cream into the kettle and bring to the boiling point, boil for three or four minutes, and then add the chopped pineapple and the lemon juice. Put the thermometer in and boil to 240°, or until it forms a soft ball in cold water. (Stir constantly from the time it is first put over the fire.) Remove from the fire and beat until the mixture begins to show signs of getting stiff, then pour on the buttered slab or on a buttered platter. Allow to cool and cut into squares.

CRYSTALLIZED DATES.

Pit the dates, fill each seed cavity with a nut kernel, or fondant, and lay them in a pan about one eighth of an inch apart.

To two cupfuls of sugar add two cupfuls of water, and boil to 225°. (It is difficult to get this right without the thermometer.) Let

it cool until blood warm, and then pour enough over the dates to cover them. Set them in a warm place for ten or twelve hours, pour off the syrup, and let the crystals on the fruit dry before removing from the pan.

CRYSTALLIZED FIGS.

Prepare the figs and proceed as directed in recipe for crystallizing dates.

BUTTERSCOTCH.

Five cupfuls sugar.

Two-thirds cupful corn syrup.

One cupful butter.

Two cupfuls water.

One teaspoonful lemon extract.

Put the sugar, corn syrup, and water in the kettle, bring to the boiling point, put in the thermometer, and cook to 300°. Turn down fire very low and add butter, stir until it is melted, and then increase fire and bring it to a full boil. Turn it out on greased slab or platter. This candy must be stirred continually after the butter is added.

SOFT BUTTERSCOTCH.

Make over the preceding recipe, but do not boil so hard. If one desires to have it soft and

tough, it should be boiled to 260°, and if boiled to 280° it will be a medium between the real hard and soft.

GINGER BUTTERSCOTCH.

Make over the butterscotch recipe, and when adding the butter, add a heaping teaspoonful or more of ginger.

If you want it hard, cook it to 300°, or to only 260° if you prefer having it soft.

HOREHOUND DROPS.

Take two ounces of the dried herb and steep it in four cupfuls of water. Boil it for ten minutes, strain, then add six cupfuls of brown sugar, and boil to 305°. This candy cannot be tested successfully without a thermometer unless one has had a great deal of experience. When done, pour it upon the oiled marble or pan, and as soon as it begins to harden, mark in squares or sticks.

With the thermometer no one can make a mistake on this; but without it, it is very difficult to tell when it is done, as a hard ball forms at 280°.

GLACÉ NUTS AND FRUITS.

Take five cupfuls of sugar, two cupfuls of water, one-fourth teaspoonful of cream of tartar, and boil to 300°. Take it from the fire and drop in a few Brazil, English walnut, filbert, pecan, or other nut meats at a time, and immediately lift them out on waxed paper or on marble slab. Candied nuts are very easily and quickly made, and are very attractive. The nuts may be dipped singly or in cluster.

Figs, pitted and stuffed dates, raisins, candied cherries, sections of seedless oranges, strawberries, and other similar fruits may be dipped, but when juicy fruits are used, care must be exercised not to break the skin.

LEMON DROPS.

Five cupfuls sugar.

Two cupfuls water.

One-fourth teaspoonful cream of tartar.

Put the sugar and water into the kettle and bring to the boiling point, then add the cream of tartar, put the thermometer in, and boil to 305°. Turn it out on the marble slab, and sprinkle over it one teaspoonful of finely powdered tartaric acid and eight drops of oil

of lemon. Or two teaspoonfuls of lemon extract may be added when the syrup is taken from the fire instead of using the oil of lemon, and one cup of lemon juice may be used in place of one cup of water, and the tartaric acid omitted.

When the candy begins to cool, cut it in squares or in any other shape desired.

PLAIN LEMON DROPS.

Make over the above recipe, but omit the tartaric acid.

STICK CANDY OR DROPS.

Five cupfuls sugar.

Two cupfuls water.

One-eighth teaspoonful cream of tartar.

Any flavoring desired.

Put the sugar and water into the kettle, bring to the boiling point, add the cream of tartar, and place the thermometer in. Boil to 305°. Turn out on marble or platter, and when it begins to cool, mark in sticks or drops.

It is impossible for a woman to form this candy into uniform stick candy as found on the market, hence it is better to make it about

one-fourth inch in depth on the slab or pan, and then when it begins to harden, mark it deeply with a knife into sticks, and when it is entirely hard it can be broken as marked.

It can be made into attractive drops by drawing it out in a long bar when it is yet soft enough to handle and cutting it in one-half inch lengths with a knife or shears.

This candy can be made any flavor desired, and the flavoring should be added just before it is removed from the fire. If a red or green color is desired, add the coloring just before it is taken from the fire. Colorings must be added in minute amounts, or the shades will be too deep.

NUT BAR.

Five cupfuls sugar.

Two cupfuls water.

One-fourth teaspoonful cream of tartar.

Put the sugar and water into the kettle and put over the fire. When it reaches the boiling point, add the cream of tartar, put the thermometer in, and boil to 305°.

Put roasted peanuts or other nuts on the slab or in a shallow pan to the depth of one-

half inch, and pour the hot syrup on them. When it begins to cool, cut in bars.

CANDIES MADE WITH GELATINE.

Candies in which gelatine is used have a consistency peculiar to themselves, and one which nearly everybody enjoys. To have success with these recipes the accurate measurement of gelatine is very necessary. In compiling the recipes, Knox granulated gelatine was used.

MARSHMALLOWS.

Two cupfuls granulated sugar.

One and one-quarter cupfuls water.

One envelope granulated sparkling gelatine.

One-eighth teaspoonful salt.

Teaspoonful vanilla extract.

Soak the gelatine in one-half the water five minutes. Put the sugar and remaining water in the kettle and boil until it spins a thread, or to 240°. Add soaked gelatine and allow to stand until partially cooled; then add flavoring and salt. Beat until mixture becomes white and thick. Pour into pans thickly

dusted with powdered sugar, filling the pans to one inch in depth. Set in cool place until thoroughly chilled. Turn out and cut into cubes one inch square. Roll in powdered sugar.

TURKISH DELIGHT.

Two cupfuls granulated sugar.

One cupful water.

One and one-half envelope granulated sparkling gelatine.

Juice of one orange.

Juice of one lemon.

Red coloring.

One-half cupful chopped nut meats.

Soak the gelatine in one-half the cold water ten minutes. Put the sugar and remaining water in the kettle and bring to the boiling point, add soaked gelatine and juice of orange and lemon. Boil to 240°, or soft ball, add coloring and nut meats. Beat until creamy, turn into a bread pan, first dipped in cold water, to one inch in depth. Let stand until firm, turn out on board, and cut into cubes; roll in powdered sugar.

CHRISTMAS SUPRÊME.

Three cupfuls sugar.

One cupful sour cream.

Two squares chocolate.

One-half envelope granulated sparkling gelatine.

One-half cupful candied cherries.

One-half cupful seeded raisins.

One-fourth cupful English walnut meats.

Soak gelatine in two tablespoonfuls of cold water ten minutes. Put sugar, sour cream, and grated chocolate into kettle, and boil to 240°, or to soft ball when tested in cold water. Stir constantly while cooking. Remove from fire, add gelatine, cherries cut in small pieces, raisins, and nut meats. Beat until creamy, and turn into buttered tins; chill and cut into slices. The tins should be filled to about one and one-half inches in depth. Individual bread tins are very desirable for molding this candy.

CAKE ICINGS.

Many women will be interested in some of the simpler icing recipes we have given because of the ease with which they are made. The most delicate icing that can be produced is made over the Steamed Icing recipe. However, it will be observed that it is one of the most expensive because of the number of eggs required.

The best icings are those that do not get hard and crack when the cake is cut, or are not gummy and tough, either of which characteristics are undesirable in cake icings.

Icings made of fondants are among the best in quality possible of production, and are easily and quickly made, provided one has the fondant on hand.

BOILED ICING.

Two cupfuls sugar.

One-half cupful water.

Whites of two eggs.

Put the sugar and water over the fire in

a small saucepan, and boil it until it spins a thread, or to 240° by the thermometer. Do not stir. While the syrup is boiling, separate the eggs and beat the whites until they are stiff enough to stand, and as soon as the syrup reaches the right degree, slowly pour the hot syrup into the eggs, beating the mixture continually. Continue beating until the icing becomes stiff enough to spread, and then quickly and deftly spread it on the cake. If one is careless and beats the icing too long, it sometimes sets before it can be put on the cake.

BOILED NUT ICING.

Make over the above recipe, using brown sugar, and just before the icing is ready to spread on the cake, add one-half cupful or more of broken nut meats.

RAISIN ICING.

Make over the boiled icing recipe, using brown sugar instead of white. After beating the syrup into the whites, stir into it one-half cupful or more of seeded, chopped raisins, and beat until the raisins are separated and the icing smooth.

STEAMED ICING.

Two cupfuls granulated sugar.

Three-fourths cupful water.

Whites of four eggs.

One teaspoonful flavoring.

Boil the sugar and water until it spins a long thread, or to 242° by the thermometer. While the sugar is boiling, separate the eggs and beat the whites until they are stiff enough to stand. Pour very slowly the boiling hot syrup into the whites of eggs, beating vigorously, and add the flavoring. Then place the pan containing the icing over another pan containing the boiling water. The pan holding the icing should be about nine inches in diameter and about four inches deep. A pan much smaller will not hold it. The icing pan and the lower pan containing the water must fit together to form a double boiler. A savory double boiler is an ideal utensil for this purpose; however, nearly every woman has two pans of the necessary size. Place it over a hot fire, and keep the water boiling rapidly in the lower vessel. Stir the icing slowly but constantly while it is cooking over the steam, and cook until a heavy coating forms on the

bottom and sides of the pan. Do not try to stir the coating loose, as it will make the icing grainy. The time required for cooking the icing over the boiling water will depend on how rapidly the water boils. The more rapidly the water boils, the hotter the steam under the icing kettle. The icing must be cooked until it is stiff enough to spread, which will require from ten to thirty minutes. If cooked to the right consistency, it can be spread on the cake two inches thick and it will not run off and will be perfectly smooth. When it is properly made it can be used in paper tubes for many floral decorations.

CARAMEL ICING, No. 1.

Two cupfuls brown sugar.

Three-fourths cupful water.

One teaspoonful flavoring.

Put the sugar and water into a kettle, place over the fire and boil until it forms a soft ball in cold water, or to 236° by the thermometer. Do not stir while boiling. Allow it to stand five minutes after removing it from the fire, and then begin to beat it with a spoon or paddle, and keep beating until it becomes

creamy, when it is ready to spread on the cake. If it happens to become too stiff before getting it on the cake, add a little water to it to make it thin enough to spread. Add flavoring just before spreading the icing on the cake.

CARAMEL ICING, No. 2.

Use the preceding caramel icing recipe, using milk instead of water. It will be necessary to stir this icing from the time it is placed over the fire until it is ready to spread on the cake. Milk causes it to burn easily if not stirred.

CARAMEL ICING, No. 3.

Use the recipe for Caramel Icing No. 1, using cream instead of water. This icing must be stirred constantly from the time it is placed over the fire to avoid burning. Cook to 236° by the thermometer, or until it forms a very soft ball in cold water. If it should become too stiff before getting it on the cake, add a little cream to thin it sufficiently to spread nicely.

CARAMEL NUT ICING.

Use recipe for Caramel Icing No. 1, substituting milk or cream for the water if desired, in which case the icing must be stirred while cooking to prevent burning. Just before the icing is ready to be put on the cake, add one-half cupful or more of broken nut meats.

CARAMEL FRUIT ICING.

Make over any of the caramel icing recipes, and just before putting the icing on the cake, add some minced candied cherries and minced candied citron. If the icing becomes too stiff before getting it on the cake, thin it with cream, milk, or water sufficiently to spread.

CARAMEL CHOCOLATE ICING.

Make over any caramel icing recipe, and just after removing the syrup from the fire, add enough grated chocolate or cocoa to make the icing the desired color and flavor.

MOCHA ICING, No. 1.

Two cupfuls brown sugar.

One cupful strong coffee.

Whites of two eggs.

Put the sugar and coffee into a kettle and place over the fire. Boil to 240° by the thermometer, or until it spins a long thread. While the syrup is boiling, separate the eggs and whip them until they are stiff enough to stand. Beat the boiling hot syrup into the beaten whites, pouring it in very slowly. Keep whipping the icing until it gets stiff enough to spread and then quickly put it on the cake.

Granulated sugar may be substituted for the brown sugar in this recipe.

MOCHA ICING, No. 2.

Make over Caramel Icing No. 1 recipe, using coffee instead of water, adding two tablespoonfuls of butter.

MARSHMALLOW ICING.

Two cupfuls sugar.

One cupful milk.

Six marshmallows.

One teaspoonful flavoring.

Put the sugar and milk in the kettle and boil to 236°, or to a soft wax when tested in cold water. Stir constantly while cooking,

and keep beating after it is removed from the fire. When it begins to get creamy, add the marshmallows cut into pieces, and beat until it is thick enough to spread on the cake. If it becomes too thick before getting it on the cake, add a little milk to thin it. If it should happen to get too thin, add a little XXXX sugar to make it thicker.

APPLE SNOW ICING.

One cupful of sugar (more or less).

Whites of two eggs.

One medium-sized apple.

Separate the eggs, grate the apple into them, then begin to beat, and add the sugar gradually a little at a time; keep beating until the mixture becomes the consistency of whipped cream and is perfectly smooth. If the icing and filling is for a layer cake, put the layers together with a portion of it, and into the remainder beat a little XXXX sugar until it becomes stiff enough to stand, then cover the cake. The amount of sugar necessary for this icing will depend on the size of the eggs and the juiciness of the apple. If it is sufficiently beaten and the granulated sugar

is not added too rapidly, the icing will be perfectly smooth and free from grains.

FIG ICING.

Two cupfuls sugar.

One-half cupful water.

One-half cupful ground figs.

Put the sugar and water over the fire and cook to 236°, or until it forms a very soft ball when tested in cold water. Then add the figs and let it boil up, then it must be removed from the fire and beaten until it becomes creamy, when it is ready to spread on the cake. If it becomes too thick to spread, add a little water to thin it. Do not stir the syrup until after the figs are added.

COCOANUT ICING.

Two cupfuls sugar.

One-half cupful milk.

One cupful shredded cocoanut.

One teaspoonful extract.

Put the sugar and milk over the fire and stir constantly. Cook to 236° by the thermometer, or to a very soft ball when tested in cold water. Remove from the fire, add the cocoa-

nut and flavoring, and beat until it becomes creamy. If it becomes too stiff to spread, thin it with a little cream or milk.

Shredded cocoanut may be sprinkled over the top of the cake.

PINEAPPLE ICING.

Two cupfuls sugar.

One cupful juice from canned pineapple.

Two tablespoonfuls of lemon juice.

Put all the ingredients into the kettle and boil to 236°, or until it forms a very soft ball when tested in cold water. Remove it from the fire and beat until it becomes creamy. Spread on the cake. If it becomes too stiff, thin it with water or the white of egg beaten into it.

FONDANT ICING.

Warm the fondant in the double boiler, then beat into it water, milk, cream, or the white of an egg, until it is thin enough to spread. Do not make the fondant too hot, or when spread on the cake it will become too hard to cut nicely.

FONDANT NUT ICING.

Prepare over the preceding recipe, and before spreading the icing on the cake, add some broken nut meats.

FONDANT CHOCOLATE ICING.

Add chocolate to the plain fondant icing. A few minced raisins will improve this icing.

UNCOOKED ICINGS.

No. 1.

Take four tablespoonfuls water and beat into it enough XXXX sugar to make it thick enough to spread. To beat this icing well improves the texture. Add flavoring desired.

Icing No. 2.

Take four tablespoonfuls of milk and beat into it enough XXXX sugar to make it thick enough to spread. Flavor and color as desired.

Icing No. 3.

Take four tablespoonfuls of cream and beat into it enough XXXX sugar to make it thick enough to spread. Flavor as desired.

CHOCOLATE ICING.

Make over any of the uncooked icing recipes, and add to it enough melted chocolate or cocoa to give it the desired color and flavor.

NUT ICING.

Take four tablespoonfuls of water, and beat into it enough XXXX sugar to make it the consistency of thick cream. Add to it one cupful of broken nut meats and spread on the cake. If the icing is too thin and runs off, add a little more sugar, and if too stiff to spread well, add a little more water. The coated nuts have a better effect when the icing is made with water than with milk or cream.

FRUIT ICING.

Make over the Nut Icing recipe, substituting candied fruits for the nuts.

CONFECTIONERS' ICING.

This icing is used with metal tubes for decorating cakes. The art can be quickly and easily mastered.

Take the whites of two eggs, and beat into

them enough XXXX confectionery sugar to make it stiff enough to hold its shape. The only difficult part about making this icing is the beating. It should be beaten until light and creamy. The amount of sugar needed will vary greatly, according to the size of eggs used.

This icing is not desirable for covering cakes, as it becomes very hard. It is good only for decorating.

Metal icing tubes can be purchased at any good hardware store.

MOCHA ICING.

One-third cupful butter.

Two tablespoonfuls cocoa.

One and one-half cupfuls confectioners' sugar.

Cold coffee.

Cream the butter, add the sugar and cocoa, then cold coffee until of consistency to spread.

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